

Ref '0' 10/691,480

(Abstract Only)

DERWENT-ACC-NO: 1983-836980

DERWENT-WEEK: 198349

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TITLE: Packaging and preserving fish and sea products  
- under  
atmos. contg. mainly carbon di:oxide and  
sufficient  
oxygen to inhibit anaerobic esp. Clostridium  
spores

PATENT-ASSIGNEE: AIR LIQUIDE CANADA LTEE[CAAL]

PRIORITY-DATA: 1983RD-0235012 (October 20, 1983)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
PAGES MAIN-IPC		
RD <u>235012</u> A	November 10, 1983	N/A
000 N/A		

INT-CL (IPC): A23P000/01

ABSTRACTED-PUB-NO: RD 235012A

BASIC-ABSTRACT:

Packaging of fish is effected under gaseous atmospheres rich in carbon dioxide but contg. an amt. of oxygen which is such that the development of strict anaerobic flora, and in particular Clostridium botulinum, is avoided.

Atmospheres having CO2 content 60-80 vol.% and oxygen 40-20 vol.% are suitable for preserving fish and sea products. The fish etc. is introduced into a gas-tight plastic wrapping, a vacuum is created around the perishable foodstuff and the gaseous atmosphere is introduced and the wrapping is sealed, or according to which the fish or sea product is bulk-packed in a container.

Gaseous mixt. comprising about 80 vol.% carbon dioxide and 20 vol.% oxygen

gives partic. interesting results and results in a great improvement.  
Under  
these conditions, the duration of the preservation of the fish may  
amt. to 6-8  
days for a storage temp. of 2 deg.C., and 4 days for a temp. of 8  
deg.C, while  
in the air these durations are 3 days and 1 day.

Process is applicable to non-salted, smoked, filleted, eviscerated,  
whole fish  
and fresh sea products usually presented as a consumer portion in  
plastic trays  
or bulk-packed in containers.

TITLE-TERMS: PACKAGE PRESERVE FISH SEA PRODUCT ATMOSPHERE CONTAIN  
MAINLY CARBON  
DI OXIDE SUFFICIENT OXYGEN INHIBIT ANAEROBIC CLOSTRIDIUM  
SPORE

DERWENT-CLASS: D12

CPI-CODES: D02-A02;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1983-119665